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Turos

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[54] **PROCESS FOR PREPARING CRUMB PRODUCTS**

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[57] **ABSTRACT**

A process for the manufacturing of crumb products by preparing a first raw material flow **F1** containing components or part flows **f1–f4,** of which **f1** contains liquid milk or milk products at a dry solids content of 2–70% by weight, **f2** contains sugar raw materials in the form of tetroses, pentoses, hexoses, sugar alcohols, disaccharides, partially hydrolyzed starch, syrup products, or different combinations thereof, **f3** contains dry protein raw materials at the same dry solids contents as stated for **f1, f4** contains one or more amino acids and a second flow **F2** consisting of part flows **f5** and optionally **f6,** of which **f5** contains fatty components and **f6** consists of an emulsifier for the fat phase and that the flow **f1** at a dry solids content of 20–70% by weight and a pH in the range of 4–8, preferably 6.5–7.5, is heat treated at a temperature of 100°–130° C. during a period of time of about 7–2 minutes for performing a Maillard reaction, and subsequently is cooled to a temperature of suitably 80°–95° C.; whereupon the flow **f1** at the said temperature and **f2** at a temperature of 65°–75° C. are metered into an emulsifying vessel for the formation of an emulsion of **f2** in **f1,** which emulsion is submitted to a homogenizing treatment, whereupon the crumb emulsion formed is either used directly or dried to the formation of a powder which can be submitted to a further heat-treatment for a completing Maillard reaction, further drying and sieving.

12 Claims, 3 Drawing Figures